



BARRAGUNDA DINING

Late winter in Cape Schanck settles in with a hush, as cool southerlies sweep across the landscape and the days draw short. The market garden slows - growth becomes deliberate, patient- while winter crops like turnips and brassicas hold steady through frosty mornings. Carrots sweeten in the cold soil, and the year's garlic is planted into freshly turned beds, each clove tucked in to rest through the season. In the bushland, banksias continue to flower, their golden blooms glistening with sunlit morning dew - winter's nectar.

This morning's baby vegetables, heritage apple cider sabayon  
Caramelised celeriac croissant, sesame, Banksia tomme  
Smoked carrot kibbeh nayeh, our bresaola, nasturtium  
Pressed hogget shoulder & belly, pinenut cream, burnt onion skin

Spent hen, oyster mushroom, pickled daikon, egg yolk, kelp

Barragunda Black Angus, bay & Sebago cream, pickled lemon  
Sugar loaf & rocket slaw, wakame, fermented garlic scape  
Smoked cauliflower, cashmere tarator, almond

Salted fennel icecream, lemonade  
Parsnip, Jerusalem artichoke, pomme fruit